

## THE VINTAGE OF THE MEDOC.

How the Grapes Are Grown, and the Making of the Wine.

The best clarets are grown in the district called the Medoc, which is divided into the Haut Medoc and the Bas Medoc, and again subdivided into localities such as Pauillac, Margaux, St. Julien and St. Estephe. These names are applied to the growths of the respective localities—and to a good deal besides.

The Medoc is a long tongue of land which stretches north from Bordeaux between the sea and the rivers Garonne and Gironde. It is not what can be called fertile soil, being of a light, pebbly character, and it is noticeable that the best wine is produced where the earth appears the most sterile, and, in fact, little better than stone heaps.

The vine flourishes best where the soil is too thin even to encourage weeds and where the bushes are stunted. The reason is that in such places the earth retains the sun heat long after sundown, so that the work of fructification proceeds almost as steadily by night as by day. The surface of the Medoc is composed of sand and pebbles and supposed to have been washed down by the mountain torrents from the Pyrenees and deposited ages ago on the sea margin.

When the casils filled with the rich, ripe fruit reach the cellars—long stone buildings without floors—they are emptied onto a horizontal lattice-work table. On this the grapes are rubbed by a skilled workman in such a manner that the fruit drops through into a trough beneath, while the stalks remain to be thrown away. Treatment differs, but, following the most general process, the grapes which fall through the lattice-work are received in a trough which is on a slightly inclined plane, with a groove to permit the juice to run freely off into a receiver. Upon the bottom of this trough the fruit is spread evenly, and then three or four men with bare legs and feet begin to tread down the grapes, dancing to the sound of a fiddle as long as the grapes continue to be thrown in.

This is wine treading, and although machines have often been introduced to supersede it, and are, in fact, used in some vineyards, the belief remains that a virtue exists in the human feet which no mere mechanical pressure can provide. This may seem odd, but it is readily explainable. The weight of the human body in rhythmic dance is quite sufficient to crush the grapes, while the human foot is sufficiently flexible not to crush the seeds, which contain an oil injurious to the wine.

It is held by some growers that crushing produces a more rapid and equable fermentation of the juice, although a lighter-colored wine. Others maintain that it produces too much sediment, and that it is better to throw the unbroken grapes into the vat and to allow them to exude their juice in a natural process of fermentation. The process takes about a fortnight, by which time the skins and seeds will have settled at the bottom of the vat. When the grapes are trodden it is only the juice which runs into the vat; but after the men are done dancing upon them the skins and pulp are put into a mechanical press, where the remaining juice is squeezed out of them and made into inferior wines.

Whether it be the whole grape or the trodden juice which is put into the vats, huge oaken vessels standing in a row—in the sheds—these are hermetically sealed, with, perhaps, a siphon to carry off the carbonic acid gas that may be generated. Two weeks is the usual time allowed to the vats, but the period varies and may extend to four weeks.

We will pass over the chemical process of fermentation and come to the next industrial process in wine making. This is the barreling and bottling.

The barrels must be of the best oak and the best make, for a bad barrel will spoil the best wine that was ever made. They have to be very carefully cleaned out, first with boiling water and then with brandy, after which they are fumigated by means of a bit of lighted sulphur at the end of a rod run through the bung. When thoroughly purified they are put in a row upon the thick beams to protect them from the damp floor. After being filled with the new wine they have to be constantly watched by the cellarman, who gauges regularly the evaporation and replaces the exact quantity evaporated. This refilling is very frequent at first, but after a few months once a fortnight suffices. The bungs also have to be carefully watched and the linen round them constantly changed, since any acid which the cloth absorbs may be imparted to the wine.

By the month of March the first "racking" or drawing off of the new wine is done. That is to say, the wine is led off by a siphon from the first cask to a new one, which has been as carefully cleaned and purified as the first. The siphon is used so that the wine may not come into contact with the air. The process is repeated in June and again in October and each drawing off should be clearer than its predecessor. When the clarifying is not proceeding as it should from any sense some makers throw the whites of half a dozen eggs into the cask, others used gelatine or some clarifier, but nothing which can in any way injure the quality or color of the wine.

Sometimes, if the fermentation in the vats has been imperfect, a second fermentation will take place in the casils, the symptom of which will be the blowing out of the bung by the generation of carbonic acid gas. When this happens the wine is promptly drawn off and passed through pipes immersed in boiling water to another barrel. This danger is incidental only to the first year. Second fermentation rarely occurs in the second year, but in the second year the wine is racked off three times again.

At the end of the third year the wine is ready for bottling, for it will not mature any more in wood after that term. Some wines mature much earlier. The bottling process is simple, but very great care has to be exercised with the corks, which are soaked in brandy before being forced by an ingenious machine into the necks of the bottles.

The bottles are then sealed or capped and laid on their sides in the cellar, either to mature there or to be presently packed into cases and shipped abroad. This is in regard to wine "bottled at the chateau," but of course the largest proportion of the claret consumed is imported in the wood.—All the Year Round.

## WEDDING ETIQUETTE.

The Proper Thing to Do on This Happy Occasion.

The engagement ring is worn upon the same finger as the wedding ring, and, after marriage, is worn as a guard to it. The solitaire diamond is always a favorite, but the range of styles and prices is wide, and the girl's fancy and the youth's purse may combine to make any ring proper.

As to wedding rings, the "square" and "round" ones have each their likers. A wedding ring with sharp-cut edges fits snugly; but, being worn constantly, will in time make a callous spot at the base of the finger, which is anything but beautiful. A ring with all round edges renders this impossible, and is more comfortable to wear, giving with every motion of the finger.

In this country there is a pleasant freedom allowed the engaged lovers. They ride, drive, or walk together unquestioned. Her engagement is one of the most charming experiences of a girl's life, and she is wise who will not let it be cut too short. The length of the engagement must depend mostly on circumstances. It is only a journey, of which the end must come sooner or later. A month or six weeks is not too short if such a time is found best, and there are couples who have waited seven years to see their hopes realized.

The bride, whose verdict is supposed to decide everything, settles the wedding day, and begins to arrange for it. No one hour is more fashionable than another for a wedding. Many large weddings are arranged for the evening this fall. On the other hand, many people prefer the English custom of a morning wedding. An ancient English law forbade the solemnization of marriages after noon, and the tradition is still kept up among English brides.

If a wedding entertainment is to be given, it usually immediately follows the marriage ceremony, which may take place either at church or at home; quite privately or in the presence of numerous friends, who are also invited to the entertainment. The bride's parents, guardians or friends representing them, issue invitations and give the entertainment. The bride cannot properly do this in her own name. If she has no parent or guardian, a friend may assume that place for the occasion. Wedding cards are sent out two weeks previous to the event. The invitation may read:

Mr. and Mrs. William White request the pleasure of your company at the marriage of their daughter, Estelle Florence,

to Mr. James Frederick Haite, on Thursday evening, October the sixth, at half past seven o'clock.

1411 Fifth Avenue, New York.

This invites to a marriage and entertainment.

Invitations may be sent to either marriage or entertainment separately. Invitations to a church ceremony may be sent to many friends, while a limited number are asked to the ensuing entertainment at home. This church invitation reads, "request the honor of your presence," or "request your presence," the name of the church being printed immediately below the date. Occasionally a card of admittance to the church is enclosed which reads, "Please present this card at the church," the name of church following.

To those so favored a card is enclosed, fitting the sheet on which "Mr. and Mrs. White request the pleasure of your company at the wedding breakfast," or "the wedding reception," of their daughter, niece or granddaughter, as the case may be.

Again, the marriage ceremony may be performed in the presence of only a few friends, in church or at home, and the invitation may simply "request the pleasure of your company at the wedding reception of their daughter, the hours '4 to 6' or '8 to 10' being added. In case of the invitation being issued by a temporary guardian, it may read: "The pleasure of your company is requested at the marriage of Miss Estelle Florence White to Mr. James Frederick Haite," the title of the young lady being given in full.

If the bride is to give receptions after her marriage, a card of invitation to them cannot properly be included with an invitation to her marriage, which is issued before it. The reason is that at that time there is no "Mrs. James Frederick Haite," so she cannot invite anybody to anything. But an invitation to a bride's receptions may be included with an "announcement" of her marriage, which is a different matter. An announcement is sent out after a marriage has taken place.—Harper's Bazar.

Parata, the Maori Sea Monster.

The Maoris of New Zealand and the adjoining islands have a strange belief concerning the cause of the ebb and flow of the tides. These phenomena they attribute to a huge water-breathing dragon which they call Parata, who is said to do this work by powerful and regular respirations or inspirations and regurgitations of water. With one tribe in Australia and another in the Sandwich Islands it is customary to speak of a drowned person as having fallen into the great throat of Parata, a superstition which proves a connection between these widely separated islands at a remote period of their history. The New Zealanders also have a myth which tells them that their island was originally populated by this same water-breathing monster, which is said to have brought a loaded canoe in his mouth from some far-away land. A cunning priest confined in the monster's mouth with the others recited a charm which caused Parata to disgorge his load in time for those in the canoe to land safely on the coast of what is now New Zealand. The words of this charm are still known to the natives and repeated in times of great danger.—Philadelphia Press.

## FINANCE AND COMMERCE.

New York Stock Market.

NEW YORK, Dec. 15.—Trading on the stock exchange during two hours of the morning was moderately active, while the prices weak during the greater part. Gould stocks, trusts and Rock Island were especially pressed for sale at times and under their lead prices went gradually lower until midday. At that hour the decline ranged from 1/4 to 3/8 cent. Erie and General Electric were the only shares on the list that displayed any strength, but their prices moved only fractionally. The sales for the morning amounted to 147,931 shares.

The disturbing factor in the market was the announcement of further engagement of gold for shipment. The announcement was something of a surprise to the "street" and caused the selling of Gould's and other leading stocks. The selling movement inaugurated at the opening of the stock exchange to day was resumed after midday and the market was steadily unloading throughout the afternoon. One of the striking features of the market was the sharp decline in the Vanderbilt stocks, the cause of which was not entirely clear.

## STOCK QUOTATIONS.

Western Union	Bid.
Adams Express	94 1/2
American Express	117
United States Express	59
Wells Fargo Express	145
C. C. & C. I.	58 3/4
New York Central	110
New Jersey Central	125
Illinois Central	98 3/4
Ohio Central	45 3/4
Michigan Central	105
Northern Pacific	10 3/4
Northern Pacific preferred	47 3/4
Central Pacific	27 3/4
Union Pacific	38 1/4
Missouri Pacific	35 1/4
Texas Pacific	9 3/4
Manhattan Elevated	136 3/4
Alton and Terre Haute	33
Canada Southern	55 3/4
Canada Pacific	89 3/4
Chicago and Alton	141
Chesapeake and Ohio	23 3/4
Delaware and Hudson	130 3/4
Dela. Lack. and Western	151 3/4
Denver	15 3/4
Erie preferred	23 3/4
Kansas and Texas	53 3/4
Lake Shore	130 3/4
Lake Erie and Western	23 3/4
Lake Erie and Western preferred	74 3/4
Long Island and Nashville	70
Northwestern	111 3/4
Northwestern preferred	141 3/4
Ontario and Western	18 3/4
Ohio and Mississippi	20
Ohio and Mississippi preferred	20
Pacific Mail	26
Quicksilver	3 1/4
Quicksilver preferred	18
Reading	54
Rock Island	63
Omaha	47 3/4
Omaha preferred	118
St. Paul	77 3/4
St. Paul preferred	121
Nash. C. and St. L.	86
Wabash	11
Wabash preferred	24
Chi. Bur. and Q.	97 3/4
Peoria, D. and E.	16 3/4
Manitoba	111 3/4
Oregon Navigation	72
Richmond Terminal	72
Baltimore and Ohio	100

## BONDS.

Oregon Improvements, A.	102
Alabama, A.	103 3/4
Alabama, B.	106 3/4
Alabama, C.	94
Louisiana Consols.	97 3/4
Tennessee Olds.	63
Richmond and West Point.	7 3/4
Norfolk and Western preferred.	37 3/4
East Tennessee.	3 3/4
East Tennessee preferred.	25
Cotton Oil.	41 3/4
Cotton Oil preferred.	80
Tennessee new settlement, 6's.	103
Tennessee new settlement, 5's.	101 3/4
Tennessee 3's.	76
Virginia 6's.	50
Virginia ex-matured coupons.	37 3/4
Virginia consolidated.	50
Brunswick county.	7 3/4
Silver certificates.	83 3/4
American Sugar Refinery.	98
American Sugar Refinery, pref.	98
North Carolina 4's.	122
North Carolina consol 6's.	96 3/4
North Carolina Browns.	50
Memphis and Charleston.	35
Mobile and Ohio.	35 3/4
Tennessee Coal and Iron.	35 3/4
Tennessee Coal and Iron, pref.	100

## Chicago Markets.

CHICAGO, Dec. 15.—Leading futures ranged as follows:

WHEAT—	H'g't.	Cl's'g.
December	71 3/4	71 3/4
January	72 1/4	72 1/4
May	77 3/4	77 3/4
July	76 3/4	76 3/4

CORN—	H'g't.	Cl's'g.
December	42 3/4	42 3/4
January	43 3/4	43 3/4
May	47 3/4	47 3/4
July	47 3/4	47 3/4

OATS—	H'g't.	Cl's'g.
December	30 3/4	30 3/4
January	31 3/4	31 3/4
May	35 3/4	35 3/4
February	32 3/4	32 3/4

LAND—

December	14 80
January	16 10
May	16 40

PRODUCE AND MERCHANDISE.

NEW YORK, Dec. 15.—Flour closed quiet; superfine spring, 1.75@2.00; do. winter, 1.80@2.15; city mill extra, 4.25; Southern dual, 3.50@3.75 for straights.

Wheat, spot lots closed steady; No. 2 red winter, 76 1/4@77 1/4; December, 76 1/4; January, 76 1/4; February, 78. Corn, spot sales of No. 2 mixed, 52 1/2; do. December, 51 1/2; January, 51 1/2. Oats, options closed 1/2 higher; spot sales, No. 2 white at 41 1/2; No. 2 do., 40 1/2, and No. 3 mixed, 36 1/2.

Rye quiet. Pork dull; old mess, 14.50 @ 14.75; new, 15.00 @ 16. Lard quiet, firm; December and January, 10.20; March, 10.10. Sugar, raw firmer, little done; Muscovado 89 test, 2 15-16; 96 test centrifugal, 3 1/2; refined quiet; cut leaf and crushed, 5 1/2 @ 5 3/4; granulated

extra fine, 5. Coffee, spot lots steady; Rio No. 7, 16 1/2 @ 16 3/4; futures closed quiet but firm.

## VINTON.

There is not a serious case of sickness in town.

Madame Rumor whispers that during the holidays several of Vinton's fair daughters will become matrons.

Miss Maggie Murray has returned to Coyners.

Rev. O. F. Flippo, D. D., preached in the Presbyterian Church last night at 7:30 o'clock.

The revival continues at the Methodist Church. The house is crowded at each service.

Miss Mamie Meredith left on Wednesday for her home in Prince Edward county. Her health has been poor for several weeks. If well enough, she will return immediately after Christmas and resume her duties as teacher in the public school.

Miss Ola Gish was in town yesterday. W. D. Rice and Miss Addie Coleman were joined in the holy bonds of matrimony yesterday.

Mr. Charles J. Cook left yesterday for Augusta county to spend several weeks with relatives.

W. A. Scott, of Lynchburg, was in town yesterday.

Walker McCraw became the father of a fine daughter yesterday.

The Coroner's Verdict.

Margaret Follis, a young colored woman, was found dead in her bed yesterday morning on Chestnut street, near where the dead child was found the day before. Chief Torry decided an investigation was necessary and notified the coroner, Dr. Gray, who is ill, and Justice Wilbur S. Pole acted in that capacity. A jury was summoned and went over and viewed the body. After examining several witnesses and finding a bottle of extract of ergot, which brings on premature birth, the jury rendered the following verdict: "We, the jury, find that death was caused by profuse menstruation, caused, according to evidence produced, by heavy lifting and owing to the lack of medical attention and possibly premature child birth."

Y. M. C. A. Notes.

The meetings being held near the West End round house are growing in size and interest. Several more conversions have been made. Secretaries Wynne and Nycum and Mr. James McCool, of Brightville, Pa., are conducting the services. Meetings will be continued this week and possible longer.

The work of moving into the new quarters has not yet begun as anticipated, as the partitions are not finished.

Work of the Hastings Court.

In the Hastings Court yesterday the liquor license of J. F. Brown was transferred to D. H. B. Gallaher at 16 Nelson street, with George P. Carr as security. The case of J. C. Blackwell & Co. vs. J. W. Coon et al. was removed to the circuit court. Same in the case of the Riverside Land Company, of Buchanan, vs. the Exchange Building and Investment Company, and ordered to be placed on the January docket.

A Runaway Yesterday.

The horse attached to the delivery wagon of Jas. Richmond & Co., became frightened yesterday at the street car on Jefferson street and ran away, throwing the driver, Maury Webb, out of the vehicle and severely bruising his head and shoulders.

Rehearing in the Gish Case.

Messrs. Penn & Cooke received a telegram yesterday from Judge Walter R. Staples in Richmond, stating that the supreme court had granted a rehearing in the Gish case.

To Investigate the Treasury.

WASHINGTON, Dec. 15.—The House committee on ways and means to-day perfected an arrangement for conducting the investigation into the financial condition of the Treasury. The investigation will be placed in the hands of a subcommittee, which will be appointed before the holiday recess.

Governor-elect Turney Somewhat Better.

NASHVILLE, Dec. 15.—The latest news from the bedside of Governor-elect Turney says he is somewhat better and hopes are entertained that he will be able to attend his inauguration on January 7.

WM. RADAM'S MICROBE KILLER.

A Positive Cure for All Blood and Chronic Diseases.

The highest medical authorities concede that fermentation (microbes) is the cause of all disease. Therefore, a medicine to affect a cure, must have the combined qualities of a blood purifier, antiseptic and tonic. Microbe Killer contains all these qualities, and is the only remedy that will stop fermentation and thoroughly cleanse the blood and system, thereby eradicating all germs of disease. Fifty-page book, giving germ theory and full particulars free. Johnson & Johnson, agents.

The Crew Was Drowned.

LONDON, Dec. 15.—The L'Esperance, a French vessel, was wrecked on the Island of Guernsey to-day. The crew was drowned.

Democratic Plurality in New York.

ALBANY, Dec. 15.—The Democratic plurality over the Republicans on the national ticket in this State is 45,449.

Shortsightedness.

To waste your money on vile, dirty, watery mixtures, compounded by inexperienced persons, when you have the opportunity of testing Otto's Cure free of charge. Why will you continue to irritate your throat and lungs with that terrible hacking cough when Christian & Harbee will furnish a free sample bottle of this great guaranteed remedy? Hold a bottle of Otto's Cure to the light and observe its beautiful golden color and thick heavy syrup. Largest packages and purest goods. Large bottle 50c.

OLD papers for the next week at 10 cents per hundred.

CARPETS at from 15 cents to \$2 per yard at the E. H. Stewart Furniture Company.

SWEET potatoes, oranges, to arrive this week: 100 barrels sweet potatoes; 100 boxes Florida oranges. B. F. Allen & Co., wholesale produce.

## CIDER! CIDER! CIDER!!!

CLARET CIDER,  
CRAB APPLE CIDER,  
PIPPIN APPLE CIDER.

—AT—

R. J. Eckloff's,

No. 21 Jefferson Street.

Finest assortment of Canned Goods in the city.  
Shafer's Hams, finest in the city. Call and see me.

Established in Roanoke in 1882.

HAVING MOVED

To No. 7 Salem Avenue,

NATIONAL EXCHANGE BANK BUILDING.

We will be pleased to see all our old friends and all the new ones that desire goods.

AWAY DOWN! DOWN! DOWN!

We will from now on sell all our damaged and undamaged goods at prices that will astonish you. CALL! CALL! CALL!

PICKEN'S JEWELRY STORE.

11 7 1y

## SPECIAL NOTICES.

Advertisements in this column will repay perusal.

## BODY & KENNELLY.

DEALERS IN COAL AND WOOD.

Office corner Roanoke avenue and Bridge street, Roanoke Development Company.

11 26 6m.

THE OLD RELIABLE AND POPULAR Dye Works is the only place to have your clothes perfectly dyed, cleaned and repaired.

Prices very moderate. Goods sent by express will receive prompt attention. E. WALSH, proprietor, corner Commerce and Campbell streets, Roanoke, Va.

may 29-6m.

C. D. MAHONEY.

TIN SLATE AND IRON ROOFING.

JOBBING.

PROMPTLY ATTENDED TO, AND SATISFACTION GUARANTEED.

311 ROANOKE ST. S. W., ROANOKE, VA.

4 15 1y

GOETZ'S BULLETIN.

We have again accepted the agency for the celebrated "LADIES' TENDER FEET SHOE." Will sell them again under the same guarantee and as low as ever.

Goods damaged by flood will be sold at a great sacrifice. Come and look at them, there may be a pair to fit you.

GOETZ'S,

No. 101 Salem avenue, Cor. Henry,

4 15 6m.

WE WANT YOUR PRINTING!

LOOKABILL'S PRINTING HOUSE

ROANOKE, VA.

THE ROANOKE TRANSFER

Company is prepared to do all kinds of hauling. They keep good wagons, good teams and responsive drivers. Prompt attention. Offices, Freight depot and Jefferson street, south. Telephone, 119.

4m 14-yr

NATIONAL BUSINESS COLLEGE

Roanoke, Va.—The regular session of this popular institution, which has been partially suspended during the heated season, resumed yesterday, September 1st, with a full corps of instructors. Remember that over 75 per cent of the